Hugo's Rotisserie

HUGO'S®
Rotisserie
for
Roasts • Steaks • Seafood

From the Whirling Spit

ROAST PRIME RIBS OF BLUE RIBBON BEEF 7.95
an Adam's cut

SMOKEHOUSE LOIN OF PORK ROSEMARY 5.95
slowly charred center cut pork loin

SPIT ROASTED FARM HOUSE HAM 5.95
with a sauce of port wine and tart cherries

ROAST MEATY BIRD 5.50
served with natural pan juices

LEG OF ROAST YOUNG LAMB CONTINENTAL . . . 6.95
with crushed peppercorn sauce

The Best of HUGO'S Hearth

RIB EYE STEAK 7.50

HEAVY NEW YORK STRIP SIRLOIN STEAK 8.75

SOUTHERN BELLE'S SIRLOIN 6.95

THICK TENDERLOIN STEAK 8.95
"double steer butt tender"

Hugo's Rotisserie selects only the choicest heavy Iowa steer ribs and loins. Our beef is then aged a minimum of 21 days to insure maximum tenderness and develop the hearty "nutty" flavor of corn fed stock. The Chef cuts each loin daily into thick juicy steaks.

ROTISSERIE GRILLE

for parties of two or more
a succulent medley including

LEG OF YOUNG LAMB
SMOKEHOUSE LOIN OF PORK
ROAST MEATY BIRD
SPIT ROASTED BEEF

7.95 per person

VERY SPECIAL CUISINE

BROILED GULF RED SNAPPER 5.95
filet of snapper broiled with lemon butter and herbs

BROILED CALVES LIVER STEAK 6.50
with baked ham and poached onions

PRAWNS 7.95
sauteed in garlic butter with red pepper and spices

BEEF A LA GRECQUE 6.75
a brochette of beef sirloin, marinated Grecian style, peppercorn sauce

PRAWNS 'n SIRLOIN 8.95
Grilled scampi teamed with a thick sirloin steak

ALL WITH YOUR DINNER

Hugo's Salad
the best seasonal greens, ripe tomato,
bacon slivers, chopped eggs, parmesan cheese
and croutons, tossed with herb dressing

Tomato Bread
French bread baked
with a spicy tomato sauce
and melted Italian cheeses

Idaho Fixin's
Everybody serves potatoes, but we use only big
big Idaho's and our Fixin's are "far out."
Cheddar Cheese and Horseradish
Grated Parmesan and Chopped Scallions
Sour Cream and Chives
Bacon and Salted Almonds
Whipped Sweet Butter
OR

Our Potatoes
Idaho potatoes, baked then fried,
extra crisp

APPETIZERS AND SOUPS

Gulf Shrimp Cocktail 2.50
French Onion Soup . . 1.00
au gratin
Escargots Chablis . . . 2.75
Wine Laced Mushrooms 1.00

DESSERTS

FANTASY IN FRUIT FLAMBE
over ice cream
for two persons • 2.25 per person

DOUBLE DEVIL for chocolate lovers 1.75
brownie, chocolate ice cream, hot fudge, creme de cocoa, whipped cream

COFFEE TOFFEE CRUNCH 1.50
coffee ice cream with chopped almond rocca, chocolate rum sauce, whipped cream

NEW YORK STYLE CHEESECAKE 1.25

THEATRICAL COFFEES

SPANISH COFFEE 2.00
with brandy, kahlua, whipped cream, lemon and sugar

CHOCO-MINT 1.75
spiked with Vandermint liquor, whipped cream, chopped chocolate

COFFEE SAMBOCCA 1.75
with licorice liquor and lemon peel

Birmingham Hyatt House

CENTRAL H-4910 10-73